

For the Women.

The autumn bride who is not going to live in a hotel or boarding house—there are a few such brides, really—is almost as much interested in dinner parties as in the frills and furbelows of her trousseau. She is probably planning to begin her career as a young matron hostess by giving a series of dinners for the members of her own and her husband's families, for her bridal party and other friends. Imaginary decorations and original menus occupy her thoughts quite as much as the details of the wedding, for every woman loves a home and entertaining in a pleasant way is a perfect delight to her.

One thing the young matron should bear in mind is to have a cheerful looking room with a daintily set table as a distinct incitement to the appetite, and care should be taken with preparation and serving of every-day dinners, for otherwise you cannot expect to have well-trained, neat-handed and reliable servants. It is always easy in dining out to distinguish the homes where a properly served dinner is a regular feature of the day's routine from those where the haphazard methods do for every day and the best foot is put forward for company. Of course everyone makes some extra preparations for a dinner party, but a good rule for the young hostess to follow is to have her dinner every night served in such a style that she would not be ashamed to welcome a well-dressed guest and her company dinner not too grand in contrast to her home dinners. It does not follow that the home dinner should include the expensive dishes provided for a real festivity, but that the service of the table should always be done "decently and in order." Dainty china and delicate glass are nowadays to be obtained so cheaply that it is a positive crime to allow anything common or coarse on a nicely served table. Moreover, the maid accustomed to handling thin if not expensive china for every day is more trustworthy when the times come to bring out the Worcester dinner service or Crown Derby tea sets. The difference between the home dinner and the dinner party should be one of degree only, the main features being the same in both and the table is laid the same whatever be the quality of the plate and china. Simplicity is more and more the rule of the present day. The long, heavy, elaborate dinner has gone out. Six courses is now the usual limit, even for formal functions, and the decorations and other details are correspondingly simpler.

The tablecloth should be well ironed and neatly folded. Our grandmothers had napkins pressed in their linen closets and the tablecloths and napkins were taken from the table, neatly folded and put to press until the next time of using. This good custom seems to have gone out except in the largest house but it was a good one. There is nothing more excruciating than the habit of leaving the cloth on the table between meals from day to day to catch the flying dust which is in even the most carefully kept house.

Plain white linen is the rule for the table but individual taste may be consulted and if the materials are handsome the hostess may indulge her fancy for variety by the use of lace-trimmed and edged cloths, colored linen instead of damask or the pretty fashion of a bare table with doilies and centerpieces. But to be successful these facts must be perfect of their kind. The lace linens must be good handmade and suitable for laundering. A table made of lace is a detestable and anything that can be laundered has no place on the dinner table. In the same way colored tablecloths must be lived up to. They cry aloud for solid, medieval surroundings and merely look common in the ordinary house. As for the bare table surface it will only do of course when the table is of the finest mahogany or other wood bearing unmistakable evidence of careful treatment, unobtainable in the usual middle class household run by untrained and incompetent servants.

Few things look better than a plain white table service in china with a simple crest or monogram. Plain glass is as thin as may be preferred by most people unless you can afford cut Venetian or other glass in artistic design and the best quality. Inferior imitations are obnoxious. Menu or name cards are best in plain heavy white, possibly gilt edged, with crest or monogram. For ordinary purposes small white china plates, impressed, if you like, do nicely. It was at one time the fashion to surround each guest with an array of forks, spoons, glasses, etc., but with the simpler fashions which are coming in this rule has been greatly modified. The usual thing is the soup spoon, the fish fork, one large and one small knife and fork and one small dessert spoon and fork for the sweets. The knives and the soup spoon are placed on the right at each cover, the forks on the left and the spoon and fork for the desserts in front.

The number of glasses has been similarly diminished and even at large parties a sherry glass, a claret glass or tumbler and a champagne glass are sufficient. Old glasses are added as required. In Topeka where wines are seldom used this requirement is simplified. Water carafes of which there should always be a number and syphons of aerated water kept at hand on the side board with the tumblers.

Nowadays frequently the old-fashioned large dinner knife is superseded by a medium sized knife which answers in different ways through the dinner instead of alternating between small and large as used to be the case.

The new silver shows elaborate designs, copied in many cases from very old models but the young hostess will find that the plainer the silver the more easily it is kept clean and bright. For the ordinary dinner menu soup or fish, an entree, a point or game, a sweet and a savory is considered ample.

Coffee is served in the dining room at small family dinners or to the men with their cigarettes in the dining room the

NEW FALL WAIST.



This waist is of white brilliantine, a very soft brilliant make, it is tucked and has tabs embroidered and dotted in with dull gold buttons; the belt is of white kid; the stock and turn-over of stitched silk. These waists clean perfectly and wear extremely well.

Bright color is quite certain to characterize headgear in the coming months. We are pledged to bright, alluring tones in our headgear, however reserved may be the costume elsewhere. It is worn, and there is no doubt of it, in the quiet, reserved, graceful frock mated to a hat of vivid pinks or pale blue or white or mauve, a blended mauve and pink or blended pink and yellow; besides, the idea is eminently fit for our irresponsible climate. And then furs are so much more effective with bright-hued than dark headgear. A toque of shaded roses, for instance, with dark satins or sealskin, and then ribbons and feathers, with as much effect almost as flowers. One recalls with pleasure a last winter's toque of chin-chilla prettily maneuvered with ever so many tiny shades of pink ribbon rosettes, which, indeed, at a yard or two on imagined were roses. Besides, doubtless, tulle and chiffon will also manipulate themselves in cunning clever ways for the adornment of hats, and bright color expressed in these filmy fabrics has added fascination for the eye.

At a recent "opening" of smart frocks and frocks white and silver were the prettiest togethers, and it was noticed that floral trimmings at the hems of tulle dresses were very much to the fore. A lovely dress was in silver net over mouseline de sole, with insertion of medallions of painted chiffon. Black lace and black point d'esprit were worn over pompadour muslin, the bright red and pinks in the printed flowers showing through the meshes of the transparent materials, and giving just that touch of color that a black dress so often requires. White net dresses were

covered with flounces nearly half a yard deep in white lace, the bodices pleated under a berthe of the same lace and caught into the waist with wide sashes of Pompadour ribbon.

The low coiffure has "caught on" with a rapidity which shows how tired the public generally was of the upward sweep and bare nape, the small top-knot and the high effects that have been in vogue so long. For street and ordinary day wear the hair is drawn into a simple and ordinary day wear the hair simple knot low down on the neck, so low sometimes as almost to rest on the shoulders. For evening wear the high coiffure remains in vogue, although where a woman has a good profile and a style which the low knot distinctly enhances, she is sorely tempted to wear it all the time. This coiffure, basse, or low coiffure, is pretty generally becoming, as it shows the shape of the head to better advantage than does

young girls, are glad to avail themselves of the black ribbon bow as a pretty and innocent method of eking out their locks. One still sees innumerable high coiffures on the street. Some of the best dressed women wear them, and will continue to wear them, possibly with modifications, because they have found that the mode suits their style. It will probably be a long time before the high coiffure becomes passe, in the sense that the latest women have dropped it.

Table and Kitchen.

Conducted by Lida Ames Willis, Marquette building, Chicago, to whom all inquiries should be addressed. All rights reserved by Banning company, Chicago.

The Fragrant Quince.

This highly fragrant fruit—native of the Levant—is cousin to the apple, peach and pear, belonging to the same order—Rosaceae—but being much more solid and with fruits, tough and very stringy, is wholly unsuitable in the uncooked state for a dessert. However, you will find that it has greatly improved the fruit and one variety known as the orange quince is quite tender and juicy. The fruit, however, quite like in character the quince of Persia, which, native grown, is edible in its raw state.

The aromatic flavor and fragrance which are developed in cooking, combined with the large amount of acid and its invigorating properties, make the fruit a prime favorite with the housewives, who do their own preserving. The aromatic flavor is much prized in making desserts as well as preserves and these very pronounced features make the fruit coming perfectly with apples.

The quince requires thorough cooking which greatly modifies the individuality of the hard, tough varieties, making them a very delightful and wholesome addition to our fall fruits.

Quinces make a jelly of the finest quality, and who so favors can ever forget the delicious goodness of grandmother's quince preserves?

QUINCE DELIGHT.

Select fine large quinces, wipe carefully with a dry piece of cheesecloth and place in baking dish so that they will not touch each other. Bake thoroughly. When perfectly cooked remove the skin carefully and place in a pretty glass dish. Sprinkle with powdered sugar and serve with whipped cream or if preferred, the plain sweet cream may be used. The quinces should be perfectly ripe and free from specks.

QUINCE SNOU.

Wipe five good sized ripe quinces and cut them in quarters, boil them in water until tender; peel and rub through a colander. Beat the whites of four eggs and beat all to a stiff froth. Pile with a spoon the quince pulp in the center of the egg to become thoroughly cooked. Serve with a teaspoonful of whipped cream on top of each helping.

QUINCE SHORTCAKE.

Take one tea cup of granulated sugar, two tablespoons of butter, two eggs, one level teaspoonful of baking powder and quarter of teaspoonful of salt sifted together. Beat the sugar and butter until light and add the eggs one at a time and add to the sugar; melt and cool the butter and add to the sugar and eggs, then the flour and mix thoroughly. Roll out to a broad blade knife. Bake in two jelly-cake tins. Prepare the following filling: Select two ripe yellow quinces, peel and grate with a coarse grater. Make a thick syrup of one and a half cups of granulated sugar with little water. When partly cold stir into the syrup the grated quince. Stir briskly for a few moments, then spread between the layers of the cake, dusting the top layer with powdered sugar. This should be served as soon after making as possible. Cut the quince into a pie and serve with whipped cream, which has been well sweetened. A pudding sauce may be used if preferred.

QUINCE PUDDING.

Select five perfect ripe quinces, peel, core and cut them in quarters and simmer in as much water as will cover them. When tender put through a sieve and add one cup of granulated sugar, the juice of one lemon and four eggs add one pint of sweet milk and stir into the quince mixture and bake in a custard tin for an hour. Cover with a meringue made of the beaten whites of the eggs and sugar.

QUINCE SOUFFLE.

Take three ripe quinces and stew with little water until tender, then pass through a colander and sweeten to taste. Pour them into a glass dish and add one cup of granulated sugar, one pint of milk, the yolks of three eggs and two tablespoons of granulated sugar. Bake in a custard tin for an hour. Wipe with a piece of cheesecloth five large ripe quinces, place in baking dish and put into the oven to bake until tender. When done strip off the skin, dust with powdered sugar and serve with sweet cream which has been thoroughly chilled.

QUINCE COMBOTE.

Pare and cut into quarters six large ripe quinces, carefully remove the cores and lay the quinces into cold water. Peel and core the quinces and place in a kettle; cover with water and boil until soft; strain these first through a coarse bag made of coarse cheesecloth, then through a bag made either of flannel or fine cheesecloth. Return this juice to the kettle and add one cup of granulated sugar, boil for a few minutes (from five to eight minutes) until the sugar is dissolved. When done place in a glass and pour the syrup.

STEWED QUINCES.

Peel, core and cut into pieces ripe quinces and lay them into cold water. Put the peels and cores in the preserving kettle, cover with water and place over the fire to boil until tender. When done pour into a jelly bag made of cheesecloth; return this juice to the kettle and place over the fire when it comes to a boil place in the quinces and cook until they are tender, then add sugar and cook until the sugar is dissolved. When done place in a glass and pour the syrup.

QUINCE PRESERVES.

Select fifteen large ripe quinces and wipe carefully with a piece of cheesecloth. Pare and quarter one peck of sweet apples.

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Cut the quinces into eighths, place the fruit in the preserving kettle, alternate layers with sugar, add two cups of water and allow them to stand overnight. In the morning place the kettle over the fire and boil for half an hour; then strain and allow the fruit to cook until tender and the syrup is clear. It will require five pounds of granulated sugar for the above amount of fruit.

PRESERVED QUINCES No. 2.
Wipe the quince down from ripe, perfect quinces, peel, core and quarter them. Weigh the fruit and allow an equal amount of granulated sugar. Place the parings and cores in the preserving kettle and cover them with water; place over the fire and boil for half an hour; then strain through a hair sieve or jelly bag made from cheesecloth, put the juice back into the preserving kettle and when it comes to the boil add a few of the quinces and cook until tender, when done remove from the syrup and lay on a platter, continue to cook the quinces a few at a time until all are done; if there is not sufficient liquid add a little more water. When all the quinces are cooked add the sugar to the juice in which they were boiled and allow it to boil ten minutes before adding the quinces; place the kettle over a slow fire and allow the quinces to cook slowly for an hour and a quarter, until they change color. Watch them carefully and stir them every ten minutes, occasionally slip a silver spoon under them, but do not on any account stir them. Cut two fresh lemons in half and when the quinces are being placed in the jars put a slice or two in each one. Seal as other preserves.

QUINCE JELLY.
Take the quinces for jelly before they are ripe; they should be a fine golden yellow; rub off the down from each quince; pare, core and cut them in small pieces, place the fruit in the preserving kettle and add one teaspoon of water for every pound of fruit, stew gently until soft without making a point of a cheesecloth bag and allow to drain. Measure the juice and for each pint of juice add one pound of granulated sugar and stir all until the sugar is dissolved, set the kettle over the fire and allow it to boil gently for 20 minutes until a little cooled on a saucer forms a good jelly, then turn it into glasses and allow to cool in a perfectly cold place over a thin coating of melted paraffin; place on the covers and put in a cool dark place for keeping.

Inquiries Answered.

Mrs. C. writes: Will you please insert in your column the names of all the articles used in a complete Boston supper?

FOR A BOSTON SUPPER.
The number of dishes served depends somewhat on the nature of the occasion. We will give you a list which you can select from. Clam chowder, succotash, baked beans, codfish balls, cakes or croquettes, oysters, corn, green peas, squash and pumpkin pie, preserves and cakes.

MAKING JELLY WITH GELATINE.
Mrs. L. C. writes: Will you kindly give me a recipe for jelly made part sugar and part fruit? The jelly made entirely with sugar is too sweet, particularly for one inclined to diabetes. Also for green tomatoes, have many green tomatoes and would like to make piccalillo or some such pickle. I have been interested in the cooking and hope you can help me. Will kindly give me your advice. We have many quince trees.

Jelly is a good plan. It is a good plan to mix the juices of two or more fruits together. Green grapes, particularly fox grapes, crab apple, rhubarb and in season currants.

If you wish to use gelatine, however, make your jellies in the usual way now and in the winter you can dissolve them with boiling water, add a little lemon juice and sufficient gelatine to stiffen so they will mould and turn out. A more economical way and less trouble will be to simply use the fruit juices now using very little if any sugar—same as unfilled jellies. Juice for making your gelatine jellies, following directions on the gelatine packages. Very little sugar need be used if you follow this plan.

SPICED GREEN TOMATOES.
Chop up pounds of green tomatoes very fine, add four pounds of brown sugar and boil three hours. Mix together two cups of vinegar, one cup of salt, one pint of water, one teaspoonful of mace and a teaspoonful of cloves; tie in little bags and add a quart of vinegar, heat and pour over the tomatoes and boil 15 minutes. Cool, put in jars and cover closely. Less quantity of sugar may be used if you like them sharp. See recipes for quinces in article of present issue.

QUINCE HONEY.
Mrs. C. writes: Please be kind enough to publish a recipe for quince honey, and also other recipes for preserving quince, if convenient.

Add a scant two cups of water to two and one-half pints of sugar, boil ten minutes, then add two quinces peeled and grated; boil ten minutes longer and then seal.

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THE HANDKERCHIEF.

Meaning of the Linen Rectangles Which Men and Women Carry.

It is indeed true, as the French writer says, that one needs handkerchiefs for the mornings, handkerchiefs to walk with, handkerchiefs to go to church with, handkerchiefs to lose and to give away, handkerchiefs for washerwomen—and for lovers to steal, and he might have added, handkerchiefs for the Moors as a love token. Circian women appear on their vases musing pensively with a large cloth in the right hand, and among the Romans the utilitarian use of handkerchiefs was deplored by Juvenal. With Elizabeth of England the handkerchief, like all articles of the toilet, was much to be considered, and the jellies made with lace and decked with embroidery. Tiny squares of finest lawn, finely wrought, edged with gold lace and folded neatly, were made up as a love token, and were given by court ladies to their lovers, who wore the dainty tokens in their hats.

Now the handkerchief is a thing of sentiment, from which one may read a little of my lady's character, for the dainty woman always has a delicate, snowy bit of linen, edged around with lace, delicately perfumed and with a certain freshness about it as if it were never used but once. Indeed, Japanese

ladies never do use a handkerchief more than once, any more than they use a toothbrush the second time. A tiny bit of paper handkerchief is that affected by my lady of chrysanthemum land. It is tucked into her sash or obi and used if necessary and thrown away. For morning there are fine and thin grass linen squares, with a faint bit of color in the border, and very smart they look peeping from a pocket, and for the afternoon there are finer squares of the lawn, most delicately embroidered in fine and close rather than elaborate patterns. For evening the fine squares are edged round with real Valenciennes lace, and very tiny they are, too. For there is never a pocket in an evening gown, and it is well to have the handkerchief small enough to be tucked away in a small place.

For some reason a fine and pretty handkerchief will almost redeem an old or commonplace toilet. Somehow in the eyes of her sister women the girl who is always dainty enough to carry something nice for a handkerchief, even with plain attire, rises several degrees in regard, and to the lover there is a great amount of sentiment attached to the little filmy trifle he finds in her book or beside her chair, redolent of the perfume she always exhales, and warm from the touch of her hand.—Denver Republican.

Skills—Did your friend, Chesterius McRanter, the tragedian, enjoy his vacation? Scold—I can't say as to whether he enjoyed it or not, but the public did.—Boston Journal.

"No More Aches and Pains."

No. 826 Perdido Street, NEW ORLEANS, LA., March 27, 1908.

For over nine years I had been troubled with leucorrhoea. The discharge was yellowish at times but after the menstrual period it would become reddish, acid and exorbitant. This exhausted my system. I was continually tired while my appetite was poor, my digestion very bad and my sleep fitful and feverish. I soon found that it relieved the pain and imbued me with new strength and after the use of 22 bottles I was well. No more discharge. No more aches and pains and oh, what relief, only those who have had my experience can appreciate the value of such a fine medicine as Wine of Cardui.

Anna D. Moore
VICE-PRESIDENT, UNITED DAUGHTERS' INDUSTRIAL CLUB.

WINE of CARDUI

Does not this letter convince the most skeptical sufferer that Wine of Cardui will bring her health? It is difficult to imagine a case where there are more discouraging features than this before Mrs. Moore began taking Wine of Cardui. Leucorrhoea is an inflammation of the vagina. It is really decay in the vital organs of womanhood. This inflammation often drives women into the direst stages of nervous excitement. At the menstrual period the continual itching is accompanied by the utmost agony. The life of the woman who lets this trouble run on as Mrs. Moore did is one of misery. But Mrs. Moore did not know what medicine to take to cure it. When she had Wine of Cardui brought to her attention she took it and continued the treatment until she was cured. The case was a chronic one and it took persistent effort to bring a permanent cure.

This cure can be secured by any woman who takes Wine of Cardui. Mrs. Moore tried everything else and continued to suffer. She tried Wine of Cardui and was cured. You can treat your case successfully in your own home and nobody need know anything about it. Secure a \$1.00 bottle of Wine of Cardui today and begin the treatment.

Mrs. Anna D. Moore.

women into the direst stages of nervous excitement. At the menstrual period the continual itching is accompanied by the utmost agony. The life of the woman who lets this trouble run on as Mrs. Moore did is one of misery. But Mrs. Moore did not know what medicine to take to cure it. When she had Wine of Cardui brought to her attention she took it and continued the treatment until she was cured. The case was a chronic one and it took persistent effort to bring a permanent cure.

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